

## DETAILS OF INSPECTION VIOLATIONS &amp; CORRECTIVE ACTION STATEMENT

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	<b>INTEGRATED PEST MANAGEMENT (IPM)</b>	40	0	No
<p>THE WRITTEN PLAN IS COMPLETE WITH LOGS AND TRAINING RECORDS. THE PERIODIC MONITORING LOGS ARE DATED, BUT NO TIME IS PROVIDED TO ENSURE SOME OF THE INSPECTIONS ARE CONDUCTED AT NIGHT.</p> <p>A time column has been added to the spread sheet in order to monitor the times of inspections (am &amp; pm)</p>				
2	<b>LIDO - DISH AND POT WASHING</b>	22	0	No
<p>THE FINAL RINSE WATER TEMPERATURE IN THE FLIGHT-TYPE DISHWASH MACHINE REGISTERED 212 °F ON THE MOUNTED THERMOMETER DURING ACTIVE USE. THE DISH LEVEL TEMPERATURE WAS 174 °F. THE FINAL RINSE WATER TEMPERATURE AT THE MOUNTED THERMOMETER ON THE POTWASH MACHINE WAS 210 °F DURING ACTIVE USE. THE POT LEVEL TEMPERATURE WAS OVER 170 °F.</p> <p>Both temperature gauges have been replaced on July 10<sup>th</sup> and temperatures in the final rinse registered not to exceed 170F .</p>				
3	<b>POTABLE WATER SYSTEM - BACKFLOW</b>	08	1	No
<p>THE ANNUAL TEST RECORDS OF THE REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTERS DID NOT INCLUDE THE PRESSURE DIFFERENCES ON BOTH SIDES OF THE VALVES. THIS IS A REPEAT ITEM FROM THE 12/15/2001 VSP INSPECTION.</p> <p>Records have been amended as of July 10<sup>th</sup>.</p>				
4	<b>POTABLE WATER SYSTEM - BACKFLOW</b>	08	1	No
<p>THERE WAS NO COMPREHENSIVE PROGRAM IDENTIFYING THE VARIOUS BACKFLOW PREVENTION DEVICES LOCATED THROUGHOUT THE POTABLE WATER SYSTEM AND INSPECTION OR MAINTENANCE TO THOSE BACKFLOW PREVENTERS.</p> <p>Amos program initiated will be completed by July 17<sup>th</sup>.</p>				
5	<b>POOLS</b>	09	3	Yes
<p>THE RIVIERA POOL WAS OPEN AND THE FREE CHLORINE RESIDUAL MEASURED AT 4 DIFFERENT AREAS WAS 0.68, 0.72, 0.86, AND 0.44 PPM RESPECTIVELY. THE POOL WAS CLOSED IMMEDIATELY.</p> <p>The duty Engineer when checking the chlorine levels of the pools in the Eng.Room Water System Space must also do a double check by the pools at water level. Implemented as of July 9<sup>th</sup>.</p>				
6	<b>POTABLE WATER - DISTRIBUTION SYSTEM</b>	10	0	No
<p>THE FAR POINT CHLORINE ANALYZER AT THE BRIDGE WAS CHECKED FOR CALIBRATION DAILY, BUT THE RECORD WAS NOT MADE ON THE ANALYZER/RECORDER CHART OR IN A SEPARATE LOG.</p> <p>A separate log has been implemented as of July 10<sup>th</sup>.</p>				
7	<b>MAIN GALLEY DECK 6 / PASTRY</b>	26	0	Yes
<p>NUMEROUS SHEET PANS USED TO PLACE SOUFFLÉ BOWLS ON FOR COOKING WHERE FOUND SOILED WITH FOOD RESIDUE. IT WAS STATED THAT THESE SHEET PANS HAD COME FROM THE POT WASH.</p> <p>Pastry Chef and staff re-instructed on the importance of monitoring at all times the cleaning condition of utensils before using them. Ex. Chef to carry out spot checks.</p>				
8	<b>MAIN GALLEY DECK 6 / PASTRY WALK-IN</b>	19	2	No
<p>THERE WAS A PAN WITH TWO BAGS OF BAG IN BOX MILK, ONE OF THE BAGS WAS ABOUT HALF FULL. THE PRACTICE OF TRYING TO RESEAL THESE MILK BAGS SUBJECTS THE CONTENT TO CONTAMINATION.</p> <p>THESE BAGS ARE DESIGNED TO BE DISPENSED FROM A BULK MILK DISPENSER.</p> <p>Pastry Chef and staff re-instructed on proper procedures for handling milk bags and not to try and reseal once opened. A Bulk Milk Dispenser can be placed in the pastry shop as we have one which is not in use in the crew mess which can be relocated. Job pending as assistance required from shore technical department because of s/s welding. Work to be carried out by Seaking in order to comply with USPH standards.</p>				
9	<b>MAIN GALLEY DECK 6 / PASTRY WALK-IN</b>	19	2	No
<p>THERE WERE THREE FLATS OF WHOLE SHELL EGGS SETTING ON A SHELF WITH AN UNPROTECTED, READY TO EAT PASTRY ITEM.</p> <p>THERE WAS VERY LITTLE SEPARATION BETWEEN THE EGGS AND THE PASTRY.</p> <p>Pastry Chef and staff re-instructed on proper storage procedures.</p>				
10	<b>MAIN GALLEY DECK 6 / PASTRY WALK-IN</b>	19	2	No
<p>THERE WAS A TROLLEY OF DESSERTS STORED IN THE WALK-IN FREEZER AND THE TOP TRAY OF DESSERTS WERE NOT COVERED.</p> <p>Pastry Chef and staff re-instructed on proper storage procedures.</p>				

11 **PATISSERIE BAR**

29

0

Yes

THE HANDWASHING STATION FOR THE BAR WAS LOCATED IN THE PANTRY. THE DOOR TO THE PANTRY WAS CLOSED AT THE TIME OF THE

INSPECTION AND WAS NORMALLY CLOSED DURING OPERATION.

The door accessing the pantry needs to be replaced with a swinging fire proof door type B job pending as assistance is required from shore side technical department.

12 **CORRECTIVE ACTION STATEMENT**

\*

0

No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL

COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING

PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN

EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: [VSP@CDC.GOV](mailto:VSP@CDC.GOV)

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .